

Please amend the application as follows:

**IN THE CLAIMS:**

Please cancel claims 43-50, 56, 59 and 62-66;

Please add new claims 69-76 as follows:

**Listing of the Claims**

1-50. (Cancelled)

51. (Previously Presented) A meat or meat product comprising a meat brine, wherein said meat brine comprises a salt stable starch, and wherein said starch is a non-cereal starch comprising at least 95% of amylopectin.

52. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises at least 0.1 (w/w)% of a sodium salt.

53. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises at least 0.5 (w/w)% of a sodium salt.

54. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises at least 1 (w/w)% of a sodium salt.

55. (Previously Presented) A meat or meat product according to claim 54, wherein said salt is sodium chloride.

56. (Cancelled)

57. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises at least 0.5 (w/w)% of a milk protein or derivative thereof.

58. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises at least 1 (w/w)% of a milk protein or derivative thereof.

59. (Cancelled)

60. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises at least 0.5 (w/w)% of a calcium salt.

61. (Previously Presented) A meat or meat product according to claim 51, wherein said meat or meat product comprises preferably at least 1 (w/w)% of a calcium salt.

62-66. (Cancelled)

67. (Previously Presented) A method for preparing a meat or a meat product, said method comprising injecting into the meat or meat product a meat brine comprising a salt stable starch, wherein said starch is a non-cereal starch comprising at least 95% of amylopectin.

68. (Previously Presented) A method for retaining water in a meat or a meat product, said method comprising injecting into the meat or meat product a meat brine comprising a salt stable starch, wherein said starch is a non-cereal starch comprising at least 95% of amylopectin.

69. (New) A meat or meat product comprising a meat brine, wherein said meat brine comprises a salt stable starch, and wherein said starch is a non-cereal starch comprising at least 95% of amylopectin, and wherein said meat or meat product comprises at least 1 (w/w)% of a calcium chloride.

70. (New) A meat or meat product according to claim 69, wherein said meat or meat product comprises at least 5 (w/w)% of a sugar.

71. (New) A meat or meat product according to claim 69, wherein said meat or meat product comprises at least 10 (w/w)% of a sugar

72. (New) A meat or meat product according to claim 69, wherein said meat or

meat product comprises at least 20 (w/w)% of a sugar.

73. (New) A meat or meat product according to claim 70, wherein said sugar is sucrose.

74. (New) A meat brine comprising a salt stable starch, wherein said starch is a non-cereal starch comprising at least 95% of amylopection and wherein said starch is an instant starch.

75. (New) A meat or meat product comprising a meat brine, wherein said meat brine comprises a salt stable starch, wherein said starch is a non-cereal starch comprising at least 95% of amylopectin, and wherein said meat or meat product comprises at least 1 (w/w)% of a monosodium glutamate.

76. (New) A meat or meat product comprising a meat brine, wherein said meat brine comprises a salt stable starch, wherein said starch is a non-cereal starch comprising at least 95% of amylopectin, and wherein said meat or meat product comprises at least 1 (w/w)% of caseine.